



After Dinner Spirits & Desserts

Port Wines

Warre's Warrior Ruby **11**
Sandeman Ruby **12**
Cockburn Special Reserve **12**
Taylor Fladgate 10 Year tawny **13**
Taylor Fladgate Vintage **12**
Fonseca 10 Year **18**

Hot Chocolate

Try it you'll like it!
w/ your choice of
Malibu
Kahlua
Frangelico
Gran Marnier
10

Irish Coffee

w/ Jameson Irish Whiskey & Baileys

Mexican Coffee

w/ Kahlua

Jamaican Coffee

w/ Dark Rum & Tia Maria

French Coffee

w/ Gran Marnier

Nutty Irishman

w/ Frangelico & Baileys

10

Cognac/Brandy/Scotch

Hennessy VS **12**
Courvoisier VSOP **12**
Remy Martin VSOP **13**
Martell VSOP **13**
Macallan **15**
Glenlivet **14**
Glenfiddich **14**
B&B **12**

Italian Specialties/Cordials

Sambuca Romano **11**
Black Campari **10**
Pallini Limoncello **10**
Nocello **11**
Alexander Grappa **10**
Amaretto **10**
Gran Marnier **13**

Apple Crostada – A free form flaky crust encasing a warm apple filling garnished with caramel sauce **10**

Amaretto & Almond Cake – Served warm with vanilla ice cream and a delicate amaretto sauce **10**

Tiramisu – Mascarpone cream, lady fingers & espresso, sprinkled with chocolate **10**

Fudge Brownie Butera – Rich chocolate brownie topped with vanilla ice cream, whipped cream & chocolate syrup **11**

Cannoli – Traditional favorite with Butera's own homemade filling **8**

Tartufo – chocolate encrusted ice cream, with cherries & nuts **8**

Butera Brownie for 2 – 2 brownies served warm with 4 scoops of vanilla ice cream, whipped cream, candied walnuts & maraschino cherries **21**

Rainbow Cheesecake – **9**

Ask your server for today's special dessert!